

CHRISTMAS 2024

# TALE OF THE SEASON

THE  
MILNER  
YORK



# A CHRISTMAS STORY

**YORK IS A CITY FULL TO THE BRIM WITH HISTORICAL LANDMARKS, VIEWS, ARCHITECTURE AND IS HOME TO THE MILNER YORK.**

Offering a modern elegance as you are taken back in history, we promise a festive location for your Christmas and New Year's celebrations.

A glance at the late Victorian era from when the breathtaking building was erected, this is your chance to experience an exhilarating atmosphere.

Round up your friends, colleagues and family this Christmas time and make your way to us.

We provide you with the finest foods and wines Yorkshire has to offer, not to mention thrilling entertainers that will take you into the night.

No party is too small. From our seasonal dinners for tables of two, to our Christmas party nights for up to 230 guests in the Event Centre. Celebrate Christmas the way you want at The Milner York.

**To find out more, call us on 01904 688614 or email us at [events@themilneryork.com](mailto:events@themilneryork.com)**





OAK ROOM  
120 GUESTS



EVENT CENTRE  
230 GUESTS

# CHRISTMAS PARTY NIGHTS

## SAMPLE MENU

### STARTER

Spiced parsnip & apple soup (VG)  
with curry oil

### MAIN

Classic roast turkey  
British turkey breast marinated  
with sage & rosemary, with a  
parsnip purée & turkey gravy

Baked vegan pithivier (VG)  
Roasted root vegetables, butternut  
squash, spinach & vegan feta  
cheese with a vegetable jus

### DESSERT

Chocolate & orange tart (VG)  
Citrus fruit salad, cherry sorbet

## £53 per person

The tale starts here for you and your guests on a magical Christmas party night in our Oak Room or Event Centre.

### DATES & TIMES

22 November – 21 December

Arrival from 7pm

Carriages at midnight

### A LITTLE LOOK

- Arrival drink
- Three-course festive set menu
- Coffee and mince pie station
- Christmas party novelties
- DJ and disco
- Dancing 'till late



## 10% OFF

any pre-ordered wine  
or drinks package if  
confirmed before 1st  
November 2024

# PRIVATE & INTIMATE CHRISTMAS DINING

## SAMPLE MENU

### STARTER

Spiced parsnip & apple soup (VG)  
with curry oil

### MAIN

Classic roast turkey  
British turkey breast marinated  
with sage & rosemary, with a  
parsnip purée & turkey gravy

Baked vegan pithivier (VG)  
Roasted root vegetables, butternut  
squash, spinach & vegan feta  
cheese with a vegetable jus

### DESSERT

Chocolate & orange tart (VG)  
Citrus fruit salad, cherry sorbet

## £44 per person

£350 room hire

Be the host with the most with our private dinners for up to 40 people from £44 per person. There's no better way to celebrate the festive season with friends, loved ones and colleagues than to hire your own private room for your Christmas dinner. You bring the company, we'll take care of the rest!

### DATES & TIMES

November 2024 – January 2025

### Lunch

12 – 4 pm

### Dinner

7 - 11 pm



## STAY OVERNIGHT

From £159 Bed and Breakfast mid-week  
From £189 Bed and Breakfast on a Friday  
From £209 Bed and Breakfast on a Saturday

Based on two people sharing a Sidings guest room. Upgrades available from £25 per room.

# FESTIVE AFTERNOON TEA

## SAMPLE MENU

### CLASSIC CUT FINGER SANDWICHES

Roast turkey, cranberry  
Brie, caramelised onion (V)  
Smoked salmon, lemon & chive crème  
fraîche  
Cucumber, dill cream cheese (V)

### SAVOURY

Sausage Roll with Chestnuts

### SCONES

Plain buttermilk scone (V)  
Cranberry scone (V)  
Served with Strawberry jam (V) & Clotted cream (V)

### SWEET

**The Fluffy One:** Christmas pudding choux,  
dark choux pastry filled with dried fruits  
and Christmas spiced chiboust.

**The Rich One:** Mini chocolate orange  
cheesecake

**The Fruity One:** Mince pie frangipane,  
brandy butter frosting

**The Cherry On Top:** Black forest layer  
cake, chocolate sponge, cherry mousse,  
chocolate glaze, amarena cherry

£29 per adult  
£12.95 per child (under 12)

Throughout December we will be serving  
a very special Festive Afternoon Tea in our  
elegant Garden Room.

### UPGRADE YOUR AFTERNOON TEA:

Prosecco Festive Tea  
£34.50 per person

House Champagne Afternoon Tea  
£39.00 per person

### DATES & TIMES

1 – 31 December 2024

12 – 4pm daily

Please note our Afternoon Tea is not served on  
Christmas Day. All children must dine with a  
paying adult.

Please let us know of any food allergies or  
dietary requirements at least 24 hours before  
your booking.



# PEACHEY'S BAR & GRILL CHRISTMAS DAY LUNCH



£105 per adult  
£60 per child (under 12)

25 December 2024  
1.30pm

The magic of Christmas Day lies in Peachey's Bar and Grill for you this year. Take away the stress of cooking and focus on your loved ones. After all, that is what Christmas is really about.

It all starts with a glass of fizz, followed by a traditional roast lunch complete with your favourite trimmings and mouthwatering desserts. If that feast didn't quite fill you, we round things off with tea or coffee and a delicious mince pie.

After all this indulgence, it's time to sit back and relax in our Garden Room where we will be screening King Charles III's Christmas Speech to the nation. All are welcome to join us for this historic occasion.



A 50% deposit is required at the time of booking with the final balance & menu choices due two weeks in advance.



## SAMPLE MENU

### STARTER

Creamed cauliflower soup, cauliflower bhaji, burnt chive oil (V)

### INTERMEDIATE

Ham hock, hazelnut, beetroot fondant, English mustard emulsion  
Cured salmon, lemon gel, ginger, compressed cucumber, Exmoor caviar.  
Gruyere & chive bavarois, pickled shimeji mushrooms, truffle & tarragon  
oil (V)

### MAIN

Roasted Yorkshire turkey, turkey leg ballotine, sausage meat stuffing, pigs in  
blankets, roast potatoes, sprouts, red wine gravy  
Butter-poached halibut supreme, butternut squash, kale, saffron beurre blanc  
Beef Fillet, Crispy Shin, fondant potato, cavolo nero, parsnip purée, red  
wine jus  
Leek & blue cheese tart, charred cauliflower, braised chicory, walnut, parsley  
emulsion (V)

### DESSERT

Traditional Christmas pudding, brandy sauce, vanilla ice cream  
Dark chocolate & salted caramel ganache, honeycomb, rum & raisin  
ice cream.  
Chef's selection of British cheese & biscuits, homemade chutney, celery  
& grapes  
Vanilla panna cotta, white chocolate, passion fruit, almond tuile

Mince Pies & Truffles

# THREE NIGHT CHRISTMAS EXPERIENCE

## Tuesday 24 December

Arrive at your leisure and join us for a festive drink and a mince pie in the Garden Room.

Later in the day join us in Peachey's Bar and Grill for a delicious three-course Christmas Eve set menu.

Before the evening is over, join us for a traditional carol concert by our local choir on the main staircase of the hotel.

York Minster holds its traditional Midnight Mass at 11.30pm. Mulled wine and mince pies will be served in the Garden Room for those returning from Christmas services.

## Thursday 26 December

Following a leisurely breakfast, take advantage of the many tourist attractions including the world famous cobbled Shambles, or shop until you drop in the Boxing Day sales!

Then head off to see the Christmas pantomime at The Grand Opera House (the ticket price is included in your stay, but must be pre-booked).

There'll also be a three-course set dinner in Peachey's Bar and Grill in the evening.

## Wednesday 25 December

A traditional Christmas breakfast greets you on the big day.

Christmas Day Lunch is served in our Oak Room with half a bottle of house wine included per person, and features a visit from a very important guest! Santa Claus will be stopping by during the meal with gifts for all the children.

Spend the afternoon relaxing in our Garden Room with a cup of tea and homemade Christmas cake. In the evening we serve our fabulous buffet.

## Friday 27 December

Breakfast is served and then it's time to say goodbye until next time.

£675.00 per person  
£337 per child (under 12)

*Based on a standard double bedroom, single supplement may apply. Upgrades available.*

Check-in  
Check-out

Tuesday 24 December  
Friday 27 December

## SAMPLE MENU

### STARTER

Creamed cauliflower soup, cauliflower bhaji, burnt chive oil (V)

### INTERMEDIATE

Ham hock, hazelnut, beetroot fondant, English mustard emulsion  
Cured salmon, lemon gel, ginger, compressed cucumber, Exmoor caviar.  
Gruyere & chive bavarois, pickled shimeji mushrooms, truffle & tarragon oil (V)

### MAIN

Roasted Yorkshire turkey, turkey leg ballotine, sausage meat stuffing, pigs in blankets, roast potatoes, sprouts, red wine gravy  
Butter-poached halibut supreme, butternut squash, kale, saffron beurre blanc  
Beef Fillet, Crispy Shin, fondant potato, cavolo nero, parsnip purée, red wine jus  
Leek & blue cheese tart, charred cauliflower, braised chicory, walnut, parsley emulsion (V)

### DESSERT

Traditional Christmas pudding, brandy sauce, vanilla ice cream  
Dark chocolate & salted caramel ganache, honeycomb, rum & raisin ice cream.  
Chef's selection of British cheese & biscuits, homemade chutney, celery & grapes  
Vanilla panna cotta, white chocolate, passion fruit, almond tuile

Mince Pies & Truffles

# PEACHEY'S BAR & GRILL NEW YEARS EVE

## SAMPLE MENU

Glass of prosecco

### STARTER

Jerusalem Artichoke Soup  
Saute Shimeji, Pickled Vegetables

### FISH COURSE

Sea Bream, Tomato & Langoustine Sauce,  
Parmenter Potato

#### OR

Poached Pear With Roasted Hazelnuts,  
White Feta & Frisee Herb Salad

### MAIN COURSE

Lamb Rump (served medium), Dauphinoise  
Potato, Chargrilled Aubergine, Tender stem  
Broccoli, Onion Puree, Lamb Jus

#### OR

Leek and Stilton Tart Accompanied with  
Roasted Cherry Tomatoes on the Vine  
Served with Crème France and Chive  
Sauce

### DESSERT

Dark Chocolate Orange Dome, Orange  
Pate de Fruit, Dark Chocolate Crumb,  
Grand Marnier Gel

Tea, coffee & petits fours

## £96 per person

Join us for an unforgettable evening as we count down to the end of 2024 and welcome the New Year in style at The Milner York.

The celebrations begin with a glass of fizz at your table, followed by a delectable four-course set dinner. After enjoying fine food and wine, relax in our Garden Room until midnight, when we'll feature live music to enhance the ambiance. With optional overnight accommodation, make this New Year's Eve truly memorable.

### DATES & TIMES

Tuesday 31 December 2024

Tables available from 6 – 9.30pm

### A LITTLE LOOK

- Glass of prosecco on arrival
- Four-course set dinner
- Live music



# THE GIFT THAT KEEPS ON GIVING



## SEASONAL GIFT VOUCHERS

Treat your friends and family to a Milner York gift experience - it's the ultimate Christmas gift!

Choose from a selection of dining offers throughout the hotel or give the gift of a dreamy night's sleep with an overnight stay.

Can't decide? Our monetary gift vouchers for that hard-to-buy loved one range from £25 to £500, and can be redeemed against dining, leisure, overnight stays, events and celebrations across the hotel.

To find out more, pop into the hotel and ask a member of the front desk team or call us on 01904 653 681.

Purchase online at [themilneryork.com](https://www.themilneryork.com)

# THE SMALL PRINT

## **FESTIVE PARTY NIGHTS**

Provisional bookings must be confirmed within 14 days with a non-transferable, non-refundable deposit of £10 per person.

Group bookings of 30 guests or more will be required to pay a 50% non-refundable deposit within 14 days of making a provisional booking. Prices include VAT at 20%.

The organiser is responsible for collecting payment for deposits and final balances and to pay this by the agreed date. The balance is payable no later than 10th November 2024. Full pre-payment on all Christmas events are non-refundable and non-transferable.

Cancellations become non-refundable 21 days before the event.

All pre-booked drinks are to be paid for in advance of the event. The management reserves the right to refuse the service of alcoholic drinks. We reserve the right to move tables if that proves necessary or minimum numbers are not achieved.

All menu choices must be pre-ordered 21 days in advance. The Milner York reserves the right to alter prices and menu content. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

## **CHRISTMAS RESIDENTIAL PACKAGE**

A £100 per person, non-refundable deposit will be taken within 14 days of booking.

The balance will be due 1st November 2024 and cancellation after this time will incur full charges. Upgraded rooms are available subject to availability only, and room supplements will apply.

The hotel requires any specific dietary requests no later than two weeks before the arrival date.

**THE MILNER YORK**  
STATION ROAD  
YORK  
YO24 1AA

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